

WHY NOT SHARE THE LOVE? ANY 3 SMALL PLATES FOR £ OR 5 FOR £

CHILLI MANGO PRAWNS

Butterflied king prawns coated in a chilli mango jam then breadcrumbed and deep fried until golden, served with cooling mango mayonnaise. (640kcal)

SPICY DESPERADOS® NACHOS (*)

Crunchy corn tortillas topped with our Desperados® cheese sauce, spring onion and fiery red chillies. (483kcal)

SHICKEN TIKKA PIECES (VE)

Shicken pieces in a tikka marinade, served on a bed of asian slaw and drizzled with a green chilli, coriander, lime & mint dressing. (308kcal)

HALLOUMI FRIES (V)

Halloumi cheese coated in breadcrumbs and deep fried until crispy, served with chilli jam. (519kcal)

SAUCY WINGS (+)

Our smokey mesquite chicken wings plain or with your choice of either Bull's Eye Original BBQ sauce with crispy onions, ginger and soy sauce with sesame seeds or spicy Sriracha sauce.

Plain Chicken (474kcal) BBQ topping (92kcal) Ginger and Soy topping (238kcal) Sriracha topping (57kcal)

SPICY MEDITERRANEAN SALAD (VE)

A salad of quinoa, chickpeas, tomato, broad beans and pumpkin seeds in a spiced dressing, on a bed of baby gem lettuce, served with roasted red pepper houmus and grilled pitta strips. (419kcal)

SALT & PEPPER SQUID

Pineapple cut squid pieces dusted in a light salt & pepper batter and deep fried, served with a smoked paprika aioli. (628kcal)

BEEF BARBACCOA TACO'S

Spicy slow cooked beef in soft tortillas topped with smoked paprika aioli, crispy onions, fresh spring onion and fiery red chillies. (545kcal)

COD GOUJON TACO'S (+)

Panko breaded cod fillet goujons in soft tortillas, on a bed of baby gem lettuce with minted pea puree and tartare sauce. (557kcal)

SOUTHERN FRIED CHICKEN TACO'S

Southern fried chicken goujons in soft tortillas, on a bed of baby gem lettuce topped with garlic aioli, sriracha and crispy onions. (717kcal)

CURED MEATS SELECTION

Prosciutto crudo, Coppa and Salami Milano with olive oil, balsamic vinegar and sourdough rosemary spianata. (675kcal)

SOUTHERN FRIED CHICKEN GOUJONS

Topped with spicy Carolina Reaper sauce and garlic aioli. (658kcal)

SWEETCORN RIBS (V)

Juicy sweetcorn "ribs" dusted in a fiery cajun spice, topped with garlic aioli and crispy onion bits. (398kcal)

BUFFALO TAQUITOS

A tortilla roll filled with spicy chicken and cheese, deep fried until crisp and golden. Served with quacamole to dip. (333kcal)

BRIE PLANKS (V)

Breaded brie planks deep fried until golden and crisp, served with a spicy tomato sauce. (484kcal)

FALAFEL

Your choice of sweet potato or beetroot falafel, served with roasted red pepper houmus topped with pomegranate seeds.

Sweet Potato (VE)(406kcal) Beetroot (VE)(398kcal)

SIDES

TRIPLE COOKED FRIES (V)

Crispy skin on fries dusted in smoked paprika, served with garlic aioli. (675kcal)

BEER BATTERED ONION RINGS (*)(VE)(410kcal)

ROSEMARY AND GARLIC SPIANATA (V)

Grilled sourdough rosemary spianata flatbread smothered in garlic butter. (427kcal)

BIGGER Plates

SINGAPORE NOODLES (V)

Egg Noodles with red pepper, shredded carrot and spinach in a spicy oriental style sauce, topped with chillies and spring onion. (493kcal)

Why not add battered chicken breast pieces tossed in a ginger & soy dressing, shicken tikka or spicy pulled beef for

- Chicken (328kcal)
 Shicken Tikka (V)(174kcal)
- Spicy Pulled Beef (141kcal)

SPICY ASIAN SALAD (VE)

A fresh salad of baby gem and roquette, shredded cabbage and carrot, cherry tomatoes, cucumber, spring onion and radish, topped with quinoa, chickpeas, tomato, broad beans and pumpkin seeds in a spiced dressing. (253kcal)

SHICKEN TIKKA SALAD (VE)

A fresh salad of baby gem and roquette, shredded cabbage and carrot, cherry tomatoes, cucumber, spring onion and radish, topped with spicy plant based shicken tikka chunks. (371kcal)

STEAK FRITES

8oz rump steak, seasoned and grilled to your liking (660kcal), served with crisp skin on fries and topped with your choice of:

• Garlic Butter (127kcal) • Chimichurri (297kcal)

BUFFALO TACO ROLLS

Two tortilla rolls filled with spicy chicken and cheese, deep fried until crisp and golden. Served with spicy rice, corn ribs and guacamole. (906kcal)

BURGERS

All served in a toasted brioche style bun stacked with ketchup, mustard and baby gem lettuce, with sides of beer battered onion rings and crisp skin on fries.

FRIED CHICKEN BURGER (*)

Two American style fried chicken fillets with Bull's Eye Original BBQ sauce and Monterey Jack cheese. (1342kcal)

CHEESE BURGER (*)

A grilled 6oz beef burger, topped with Monterey Jack cheese. (1310kcal)

GARDEN GOURMET® BURGER (*)(VE)

Plant-based soya, beetroot, carrot and bell pepper burger smothered with caramelised red onion chutney. (1086kcal)

SPIANATAS

All served on sourdough rosemary spianata with a side of crisp skin on fries.

BEEF BARBACOA

Warm and spicy beef barbacoa covered in melted Monterey Jack cheese. (906kcal)

COD GOUJON (+)

Panko breaded cod fillet goujons with baby gem lettuce, tartare sauce and a lemon wedge. (1141kcal)

FALAFEL (V)

Both sweet potato and beetroot falafel on a layer of red pepper houmus with roquette. (904kcal)

DESSERTS

TRIPLE CHOCOLATE BROWNIE (V)

Generous and indulgent. Served warm with vanilla ice cream and chocolate flavoured sauce. (659kcal)

Alcohol (*) Bones (+) Vegi (V) Vegan (VE)

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food item is completely free from allergens, due to the risk of cross contamination. Full allergen information is available – please ask a member of the team. Our menu descriptors do not include all ingredients. Whilst we take care to preserve the integrity of our vegetarian, vegan, gluten and nut free products, we must advise that these are handled in a multi-use kitchen environment. All weights are approximate prior to cooking. Prices shown include VAT at the current rate. The scampi is made from more than one whole tail. All our ice cream is vegan. Adults need around 2000kcal a day. Suitable for vegans (ve), Suitable for vegetarians (v), Contains Alcohol (*), Small bones or shell may be present (+).